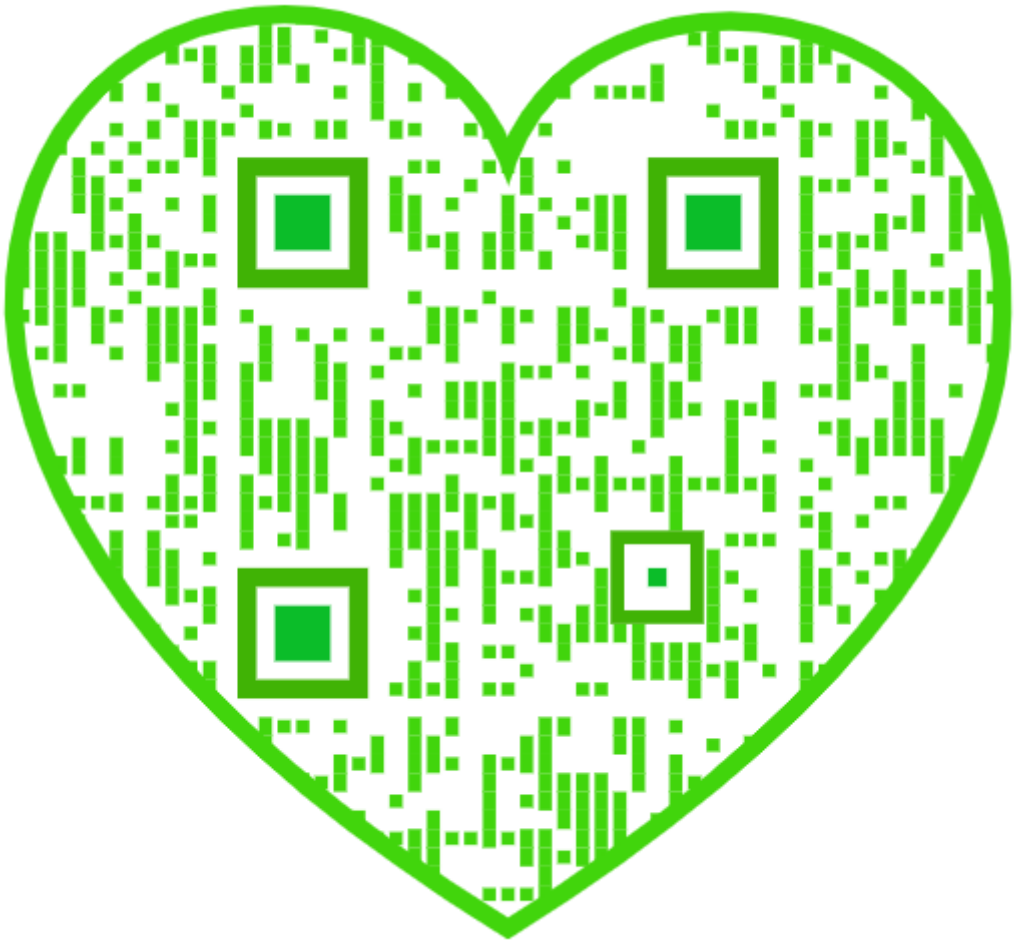
175 Choice Recipes



175

CHOICE RECIPES

MAINLY FURNISHED

BY MEMBERS OF THE

CHICAGO WOMEN'S CLUB

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THE CLUB KINDERGARTEN

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NOTE.

It was not the aim of the compilers of this book to furnish a complete guide to housekeeping, but to collect such rich, rare and racy, as well as time-honored, recipes as have never been given to the public. To these we have added some from well-known books because of their great excellence.

Fully aware that by adding the recipe to be found on the last page of the book we have laid ourselves open to the charge of inconsistency, we have done so because we believe that the prophet should not be without honor in her own country.

Our thanks are due to the friends who so cordially responded to our request for the "choicest recipe."

KINDERGARTEN COMMITTEE.

175 CHOICE RECIPES.

BROWN BREAD.

Steamed Brown Bread.

2 full cups of Indian meal.
3 level cups of rye meal.
1 cup of molasses.
1 teaspoonful of soda, dissolved in a very little boiling water.
1 quart of milk.
Salt. Steam four hours.

Mrs. J. P. Odell.

Graham Bread.

1 quart of sour milk.
Soda enough to make it foam.
1 tablespoonful of melted butter.
Salt to taste.
Stir in graham flour enough to make a thick paste. This bread is good as an occasional and quickly-baked loaf.

Florence R. Bartlett.

Steamed Brown Bread.

1 cup of flour.
1 cup of graham flour.
1 cup of corn meal.
2 cups of sour milk.
⅔ cup of molasses.
Pinch of salt.
1 teaspoonful of soda.

Stir milk and molasses together; dissolve soda in a tablespoonful of warm water; pour in mould well buttered and steam 3 hours; remove cover and put in oven to dry ½ hour.

Mrs. E. H. Ball.

Swedish Bread.

1 cup of butter.
2 tablespoonfuls of sugar.
3 quarts of flour.
½ cup of yeast.

Let it rise over night, and add a little more flour in the morning; let it stand another hour before baking; brush the white of an egg over the top, and sift over it a little sugar and cinnamon. To be mixed very thoroughly, and all the materials put in at once.

Swedish Crust.

Prepare like the above, only add still more flour in the morning; make it stiff enough to roll into very thin sheets, and omit the white of egg, sugar and cinnamon.

Mrs. Lucy F. Furness.

BREAKFAST DISHES.

Cream Johnnycake.

1 pint of sour cream.
6 eggs.
1 teaspoonful of soda.
1 cup of white flour.
2 cups of cornmeal.
½ cup of sugar.
A little salt.

Cornmeal Buns.

2 cups of white flour.
¾ cup of cornmeal.
½ cup of butter.
¼ cup of sugar.
2 beaten eggs.
1 cup of sweet milk.
3 teaspoonfuls of baking powder.

Bake in hot oven twenty minutes.

Mrs. Frank Johnson.

Oatmeal Mush.

1 measure of oatmeal.
2 measures of milk.
2 measures of water.

Much or little salt, as your measure is large or small; in other words, salt to taste. Put in a farina kettle, the water in the lower part being boiling hot; boil two hours, or until the mush is all thick alike; then for the first time stir just enough to prevent part of it being thinner than the rest when it is turned out. If set to cool in a square dish or bright tin pan, it is delicious fried after it has cooled and thickened.

F. M. Steele.

Pop-Overs.

4 cups of flour.
4 cups of milk.
1 tablespoonful of butter.
1 teaspoonful of salt.

Mrs. A. M. Rowe.

Corn Bread.

1 pint of sweet milk.
1 pint of cornmeal.
1 pint of wheat flour.
1 cup of granulated sugar.
1 egg.
Butter size of an egg.
2 teaspoonfuls of baking powder.

Mrs. A. M. Rowe.

German Potato Pancakes.

1 quart of peeled and grated raw potatoes.
3 well-beaten eggs.
1 cup of milk.
3 heaping tablespoonfuls of flour.
1 teaspoonful of salt.

Use half meat drippings and half butter for greasing the griddle.

Helen W. Affeld.

German Brod-Forte.

6 ounces of almonds, dried and pounded fine.
12 eggs.
¾ pound of sugar.
4 ounces of citron.
¼ ounce of cinnamon.
¼ ounce of cloves.

6 ounces of grated rye bread, dried in oven.
1 strip of sweet chocolate, grated.
A little grated lemon-peel, if liked.

Beat the 12 yelks to a cream with the sugar and mix chocolate and bread. Mix with the yelks and sugar all the ingredients *except* the bread, chocolate and whites of eggs. After they are well mixed, add the bread and chocolate gradually; lastly stir in the whites of 10 eggs which have been beaten to a froth. The other 2 whites may be reserved for frosting. Bake 1 hour in a moderate oven.

HELEN W. AFFELD.

BREAKFAST GEMS.

2 eggs.
1 cup of sweet milk.
1 cup of flour.
A pinch of salt.

Stir all together with as little motion as possible; beating spoils it. Drop a spoonful at a time in smoking hot *iron* gem pans, which have been buttered; bake 20 minutes in a hot oven. When taken from the oven they should be very hard, but in a few minutes will be soft and delicious.

JULIA C. MANN.

KATE COYLE'S CORN BREAD.

½ cup of boiled rice.
2 cups of white cornmeal.
1 cup of milk.
1 large spoonful of lard.
2 large spoonfuls of sugar.
2 eggs.
1 teaspoonful of baking powder.

Mix the cornmeal, rice and lard together and pour enough boiling water on them to saturate thoroughly; add the milk, then the eggs (which must be well beaten),

lastly the baking powder. Bake in a buttered pudding dish and serve in the dish with napkin round it. Flour may be used in place of rice. K. E. T.

Codfish Balls.

The codfish to be freshened by being placed in cold water and brought to a boil, which repeat a second time, and to a cup of fish add twice the quantity of freshly-boiled hot potatoes, one raw egg, a piece of butter the size of an egg. Season with pepper. Chop all together in a chopping-bowl until very light; make up immediately into oblong shape, drop into hot lard and fry brown.

Mrs. Gilbert Pryor.

Bannocks.

Mix thoroughly one cup flour and two cups white corn-meal, with a little salt. Pour on boiling water enough to wet thoroughly. Dip the hand in dry flour and pat the dough into a thin sheet on a buttered pan. Bake in a hot oven till quite brown and serve hot.

A delicious toast can be made by splitting this bannock and pouring over it a dip made as for cream or milk toast.

Mrs. Caroline M. Brown.

Cream Puffs.

1 pint of milk.
3 tablespoonfuls of cream.
2 eggs.

Flour enough to make of the consistency of pancake batter. Bake in new cups which have never been

washed (which never need to be buttered), or use old cups and butter them. Twenty minutes in a hot oven or 30 minutes in a slow one. Do not open the oven door while baking if possible. They will turn out of the cups a rich mahogany brown, and will make a delicious breakfast or supper dish, or an excellent dessert served with wine sauce.

KATE E. TULEY.

HUCKLEBERRY BREAKFAST CAKE.

2 eggs, well beaten.
½ cup of sugar.
1 teaspoonful of butter.
2 teaspoonfuls of baking powder.
1 pint of flour.
1 pint of berries, freshly washed, to help moisten the flour.
1 tablespoonful of water.
Bake in one pie-pan.

L. G. BEDELL.

KINSLEY'S CORNED BEEF HASH.

½ pound of cooked corned beef, chopped fine.
Double quantity in bulk of cold boiled potatoes, chopped fine.
3 drops tobasco pepper.
½ cup of water.
2 ounces of butter.
Salt and black pepper to taste.
Melt the butter in the water, add the other ingredients, cook until thoroughly heated through, then put into a baking pan and place in the oven till brown on top. Serve with white sauce if preferred.

Parker House Rolls.

2 quarts of flour, scant. ½ cup of sugar.
1 tablespoonful lard. 1 pint of milk.
½ small cake compressed yeast.

Mix well the lard and flour and let it stand in pan from morning till night.

Dissolve the yeast in ½ pint of warm milk, add another ½ pint of cool milk and the sugar. Push the flour one side and pour the mixture into center of pan. Cover lightly with the flour and let it rise all night. In the morning knead well and let it rise quite high, but not long enough to sour. Knead again, roll as thin as possible, cut out with large biscuit cutter, spread with melted butter, turn over the sides, let it rise ½ hour and bake.

Helen Leeds Mitchell.

A Good Cake for Breakfast or Tea.

1 quart of milk.
1 egg.
1 tablespoonful of sugar.
Butter the size of a hen's egg.
2 teaspoonfuls of baking powder.
A little salt.
Flour to make of the consistency of pound cake.

Beat the eggs, butter and sugar till light; add the milk; mix baking powder with flour and add last. Bake about 10 minutes; temperature of oven about as for cake; or, substitute yeast for baking powder and set to rise over night if wanted for breakfast; if for tea, five hours.

Rhoda M. Coffin.

CEREALINE MUFFINS.

2 eggs.
1 pint cerealine.
½ pint of milk.
1 teaspoonful of salt.
2 tablespoonfuls of sugar.
1 teaspoonful of baking powder.
1 pint of flour.

Add the flour with baking powder well mixed in it, the last thing, and do not stop stirring afterwards until poured into the warm, well-greased tins. Bake in a hot oven.

SOUPS.

CREAM OF CELERY.

1 pint of milk.
1 tablespoonful of flour.
1 tablespoonful of butter.
1 slice of onion.
1 pint of water.
1 cup of whipped cream.
3 heads celery.
Salt and pepper.

Boil the celery in the water for ½ or ¾ of an hour; boil milk and onion together and thicken with the flour and butter rubbed to a cream; mash the celery in the water in which it was cooked and stir into the milk. Season to taste. Add the whipped cream after the soup is in the tureen.

MRS. J. M. FLOWER.

COURBOUILLON.

4 or 5 slices of fish (trout or white fish).
3 cloves.
4 onions chopped fine
12 tomatoes squeezed and strained
Salt, pepper, parsley and thyme.

Put the fish into a saucepan, sprinkle over a little flour,

add 2 tablespoonfuls of water, stir until brown; then add 2 tablespoonfuls of sweet oil. Put in the onions and the cloves, always stirring carefully to prevent burning; then add juice of tomatoes; season with salt, pepper, parsley and thyme as said before. When done pour over toast and serve.

JULIA HOLMES SMITH, M.D.

BLACK OYSTER SOUP.

3 pounds of brisket or loin beef.
1 dozen oysters.
Part of a cup of claret or sherry.
1 onion, cut fine.
Thyme, cloves, parsley.

Let the beef boil in 3 quarts of water until thoroughly done; make a small bag into which tie thyme, cloves, parsley and onion; put in the pot with the beef. Brown some flour, 2 tablespoonfuls, rub into it as much butter as it will hold, and thicken the soup with that. Just before serving, remove the beef and spices, and put in the oysters; pour the wine in the tureen, then pour in the soup and stir thoroughly.

JULIA HOLMES SMITH, M.D.

OX-TAIL SOUP.

Take 2 tails and cut them in pieces, lay them in a stew-pan with 1 ounce of butter and 1 large onion, and let them brown. Pour sufficient boiling water over them to cover them, and add 2 stems of celery, 1 carrot, 1 turnip, a little thyme and parsley, 6 pepper-corns, all-spice and 4 cloves. Let all boil very gently for 4

hours. In the meantime prepare 1 pint of butter-onions and the same quantity of carrots and turnips cut into small balls or squares, and boil them in water with a little salt. Take the pieces of tail out carefully, strain the liquor and skim off all the fat. Put into a small stew-pan 1 ounce of butter and 2 ounces flour. When mixed add to the liquor 1 teaspoonful of salt, the prepared vegetables and the pieces of tail. Let all boil and add a glass of port wine when ready to serve.

MME. GARNIER RUSSELL.

MARROW DUMPLING SOUP.

Take half a French breakfast-roll, grate the crust and crumble the inside; soak in milk, drain and add 1 ounce of flour; chop fine and add ¼ pound beef marrow, freed from skin and shreds; beat yelks of 2 eggs, mix all together, salt and pepper well. If too moist add more bread crumbs. Form into small round dumplings, size of a hickory nut. Boil up 3 pints of stock, drop in dumplings and cook 20 or 30 minutes.

MRS. REEVES JACKSON.

A PHILADELPHIA SOUP CALLED PEPPERPOT.

Boil 1 pound of fresh tripe until tender, and skim.
3 pints of bouillon, boiled up and skimmed.
Cut the tripe in dice, and add to the boiling broth.
2 medium-sized potatoes cut in dice.
Boil until the potato is partially dissolved. Then shred into the pot ⅔ of a cup of biscuit dough in bits no larger than June peas.

Boil 2 or 3 minutes; season with salt, black and red pepper, and lightly with sweet basil, sweet marjoram and summer savory. Serve—as every soup should be —*very* hot.

MRS. REEVES JACKSON.

TOMATO BISQUE.

1 small can tomatoes.
1 quart milk.
¼ cup butter.
½ teaspoonful of soda.
1 teaspoonful of salt.
½ saltspoonful of pepper.

Strain the tomatoes and add to the boiling milk after you have carefully mixed the soda with them. Add seasoning and cook 10 minutes. Put in the butter just before removing from the fire. Be very careful not to use too much soda.

MRS. FRANK JOHNSON.

BEAN SOUP.

1 cup of beans boiled until they are soft enough to put through a colander.
2 rolled crackers.
1 quart of milk.
Butter the size of an egg, salt and a *dash* of red pepper.
Boil together for a few minutes and serve *hot.*

CHICKEN SOUP.

1 large or 2 small chickens.
1 egg yelk.
Salt and pepper to taste.
4 quarts of cold water.

Put chicken with bones well cracked in water, stew slowly 4 hours, cool and skim after straining, season, then heat to boiling. Beat the yelk of egg with about half cup of water, and put in the tureen; pour boiling soup on it.

Balls for Soup.

3 eggs, butter size of two eggs, 8 soda crackers rolled and sifted.

Chopped parsley.

Beat the yelks and butter to a cream.

Crackers and teaspoonful of chopped parsley.

Whites of eggs beaten to stiff froth.

Mould into balls the size of walnut, drop into the hot soup, and cook 10 minutes.

Mrs. W. C. Dow.

Cream of Asparagus.

2 bunches of asparagus. 1 quart of cream.

Small squares of toasted bread.

Boil asparagus tender in enough salted water to cover. Mash through colander, add small piece of butter and 1 tablespoonful of flour stirred to smooth paste. When flour has sufficiently boiled in asparagus liquid, add cream. Allow it to boil up once or twice more, and pour over small squares of bread, nicely browned.

Nourishing and easily made.

Mrs. R. M. Woods.

Cream of Rice Soup.

2 quarts of chicken stock (the water in which fowl have been boiled will answer).

1 teacupful of rice. 1 quart of cream or milk.

A small onion A stalk of celery.

Salt and pepper to taste.

Wash rice carefully and add to stock onion and celery. Cook very slowly two hours. Put through a sieve, add seasoning and the milk or cream which has been allowed to come to a boil. If milk is used, add 1 tablespoonful of butter.

Miss Parloa.

Wine Soup.

Wash carefully in warm water ¼ pound of sago. Let it come to a boil in 1 pint of water; add 1 pint of wine, a little sugar, a little grated lemon rind and powdered cinnamon.

Boil until the sago is quite thick. If the soup is too strong, add more water. Red wine is the best.

L. B. W.

Corn Soup.

1 pint of hot water.
1 pint of grated green corn, or 1 can of corn.
1 quart of milk.
2 tablespoonfuls of butter.
1 heaping tablespoonful of flour.
1 slice of onion.
Salt and pepper to taste.

Cook the corn in the water 30 minutes. Let the milk and onion come to a boil. Have the flour and butter mixed together and add a few tablespoonfuls of boiling milk. When perfectly smooth, stir into the boiling milk; cook 8 minutes; take out the onion and add the corn; season to taste and serve. If canned corn is used, it should be pressed through a colander or strainer before adding to milk.

Green Pea Soup.

Cover a quart of green peas (or 1 can) with hot water and boil with an onion until they can be easily mashed (20 or 30 minutes); cook together 2 tablespoonfuls of butter and one of flour until smooth, but not brown; add to the mashed peas and then add a cup of cream and one of milk; season with salt and pepper and boil up once; strain and serve. A cupful of whipped cream added at the last moment is an improvement.

Miss Parloa.

Beer Soup.

Let 1 quart of beer come to a boil; skim, sweeten with rock candy; add a small piece of cinnamon, a little grated lemon rind, then a pint or more of milk (according to taste, whether you like it strong or not); then put the well-beaten yelks of 3 eggs in the tureen and pour in the boiling soup, stirring constantly.

Serve with squares of toasted bread.

Deemed by the Germans a very strengthening dish for convalescents. L. B. W.

Normandy Soup.

Boil 4 pounds of veal in 4 quarts of water. Let it simmer slowly for two hours or more; add a small teaspoonful of salt, and a pinch of cayenne pepper; boil two hours longer; remove the meat and strain the soup into a pan, and to every quart of soup add a pint of cream and about 2 ounces of butter, divided into four bits and rolled in flour; add more seasoning, if desired. Let it just come to a boil again before serving.

Mrs. G. E. Adams.

Veal Gumbo.

2 pounds of fresh veal.
1 pound of fresh pork.
1 onion.
Parsley.
½ pound of okra.

Cut the veal finely, also the pork. Fry until brown, then cut the okra into small slices; add that with onion and parsley to the meat, stir until brown; add a pint of warm water; flavor with salt and pepper. Let it simmer slowly; in 20 minutes add another pint of boiling water and 2 gills of claret wine. The soup is now ready for the table.

Julia Holmes Smith, M.D.

FISH.

Baked Cod.

Make a dressing of 5 rolled crackers, butter, salt, pepper, 1 teaspoonful of Worcestershire sauce, a little

onion, tomato and celery. Stuff the fish with this, and pour around it a pint of fresh oysters, tomatoes on top; pour over all a glass of sherry Bake 1 hour and serve with fish sauce.

MRS. ISADORE TAYLOR.

ESCALLOPED SALMON.

Line the bottom of a baking dish with bread crumbs, then add a layer of canned salmon, chopped; pour on dressing given below; add another layer of crumbs and salmon until dish is filled.

DRESSING.

3 cups of milk thickened with flour; season with salt, pepper and butter, and 2 beaten eggs. Cook a few minutes.

MRS. J. H. PRATT.

FISH-PIE.

Take any cooked fish, pick carefully from the bones, and season with pepper and salt. Lay in a buttered baking dish alternate layers of fish, baker's bread broken in small bits, and drawn butter sauce enough to moisten thoroughly. Bake about 20 minutes in a moderate oven. If the sauce is not rich enough, add a few bits of butter. A hard-boiled egg chopped fine makes it more delicate.

MRS. CHARLES GUY BOLTE.

POTATO SALAD.

6 large potatoes boiled till done but not crumbled. Cut in discs, leaving out uneven pieces.

2 medium size onions chopped fine and mixed into cream salad dressing.

Pile the potatoes in a dish and pour dressing and onion over them. Small round radishes cut in two make a nice garnish for this salad. Mayonnaise dressing may be used, if preferred.

MRS. C. G. BOLTE.

MATELOTE D'ANGUILLES.

2 or 3 pounds of fresh conger eel.
1 tablespoonful of butter.
1 teacup of bacon, cut in discs.
1 dozen small onions.
1 dessertspoonful of flour.
Pepper to taste.
Small bunch of parsley and thyme.
1 bay-leaf.

The eel must be placed in salt brine and remain for two days, turning frequently. Put in a deep saucepan with a tight fitting cover one large tablespoonful of butter and a teacupful of discs of bacon, not too fat; fry thoroughly, then take the bacon out and throw in one dozen small whole onions. Fry these a light brown. Add a dessertspoonful of sifted flour. Turn the onions; do not let them get too dark. Add a little water, taking care to have the sauce perfectly smooth, and pepper to taste. Return your discs of bacon to the saucepan, and lay in your eel carefully dried; cover up tightly and put to simmer gently till the eel is quite tender, but not broken. Ten minutes before serving add a wine-glass of white wine, and

simmer again. Lift your fish out carefully, dish and pour the gravy over it, taking out the bunch of herbs. Serve *very* hot.

This is a dish of southern France and most palatable to those who like sea-fish.

MME. GARNIER RUSSELL.

ESCALLOPED FISH.

2 or 3 pounds of whitefish.
1 pint of milk.
3 yolks of eggs.
¼ pound of butter.
1 tablespoonful cornstarch.
1 small grated nutmeg.
A pinch of cayenne pepper.
Salt to taste.

Boil the whitefish; when cool, take out the bones and pick the fish to pieces; boil the milk, stir in carefully the well-beaten yelks so that it may be smooth like custard; add the butter, salt, pepper and nutmeg, lastly the corn starch dissolved in a little cold milk. Butter a pudding dish and fill with alternate layers of fish and dressing. Cover with cracker crumbs and brown in the oven.

MRS. G. E. MARQUERAT.

SALMON ROLL.

1 can of salmon.
⅓ the quantity of bread crumbs.
3 whites of eggs.
A little chopped parsley.
Cayenne pepper and salt to taste.

Mix all together and make into an oblong roll. Use the yolks of eggs to mix with bread crumbs, in which roll the salmon balls; inclose these in well-buttered writing paper and tie with cords; strew bits of butter quickly on the outside, place in a buttered tin with a little

water and brown 30 minutes, basting constantly. Serve with mayonnaise dressing.

MRS. A. G. PETTIBONE.

FISH A LA CRÈME.

4 pounds of whitefish; pour boiling water over it and boil 20 minutes.

1 pint of milk.

½ bunch of parsley.

1 small onion, cut in half.

1 small cup of cream.

Salt, pepper and butter to taste.

Put the parsley and the two halves of onion into milk and let it simmer on the back of the stove for one hour, then boil for a minute; thicken with flour and season with salt, white pepper and butter. Take from fire and add the cream. After boiling the fish remove bones and skin; mix with the above dressing; heap on a platter, cover with bread crumbs, dot with butter, bake one hour. Garnish with parsley.

MRS. E. H. BALL.

INGEBORG'S FISH A LA NORVÈGE.

3 pounds of fresh fish, raw. Salt, sufficient quantity.

½ pound of butter. ½ pint of cream.

Scrape the raw fish and free it from bones and skin; then pound the fish, butter and salt to a smooth paste; add a little pepper and mace, finely ground, and work in ½ pint of cream, a tablespoonful at a time. The mixture must be as smooth as the batter for cake and of the same consistency; if too thick, add a little milk; bake for one hour in a buttered tin with cracker crumbs scattered over

it; when cold, slice. This makes a delicate entrée, much esteemed by the Norwegians.

MRS. ABBY G. KENDIG.

ENTRÉES AND MEAT RÉCHAUFFÉ.

ESCALLOPED CHICKEN.

Boil tender one good-sized chicken; remove the large bones; line a deep dish with boiled rice, a layer of chicken, a layer of rice. When the dish is full, add the liquor in which the chicken was boiled; salt, ¼ cup of butter and 2 well-beaten eggs.

MRS. M. C. REMICK.

ENTRÉE OF CHICKEN AND RICE.

Boil a two-pound chicken in enough water to cover, until tender; remove all the bones; place in the oven to keep warm; add to the liquor ¼ cup of butter, juice of ½ lemon, a little parsley, 1 pint of oysters; cook until the oysters swell, then add the well-beaten yelks of 2 eggs; place chicken in a deep dish and pour the liquor over it; garnish the edges with steamed rice, dotted with stewed prunes.

VEAL LOAF.

Parboil 3 pounds of lean veal; chop fine.
4 butter crackers, pounded.
2 well-beaten eggs.
2 teaspoonfuls of salt.
1 saltspoonful of pepper.

1 teaspoonful of ground thyme.
¼ cup of butter.

Moisten with the meat liquor, mould into a loaf and put into a shallow pan. Add a little of the water in which the meat was boiled. Bake till brown, basting often. Serve hot or cold.

Beefsteak Pie.

3 pounds of beefsteak. 1 pound of butter.
1 quart of oysters. Salt and pepper to taste.

Cut the steak in small pieces. Line a four-quart tin-pan with pie-crust. Lay a layer of beefsteak and oysters alternately in the pan, seasoning each layer with salt and pepper, and the butter cut into small bits. Cover with pie crust, and set into a vessel with boiling water; boil three hours, then bake a nice brown.

Mrs. G. E. Marquerat.

Scotch Mince Collops.

2 pounds of round steak. 1 tablespoonful of flour.
2 onions. Salt and pepper to taste.
1 coffeecupful of water.

Mince the steak fine, chop onions, and put both in a stew-pan with a cup of cold water. Stir till it boils, then set on the back of stove to stew slowly for three-quarters of an hour. Just before serving thicken with a tablespoonful of flour, season with salt and pepper, and serve with sippets of toasted bread round the dish.

Mrs. J. W. Brackenridge.

Pigeon Pie.

3 or 4 pigeons.
¾ pounds of round steak, quite thin.
2 or 3 hard-boiled eggs.
1 small cup of water.
Pepper, salt and butter ad. lib.
Puff paste enough to cover a baking dish.

Lay the steak in the bottom of the dish, sprinkle a little pepper and salt on it. Have the pigeons washed and split in half; rub salt and pepper over them; lay them on the steak breasts up, with a piece of butter on each, also a little flour; lay necks, gizzards, etc., in the interstices. Have the eggs hard boiled; slice and scatter slices over the birds. Add small cup of water. Cover with puff paste, ornament the top and leave a few feet sticking out. Bake 1½ hours.

Mrs. J. W. Brackenridge.

Ingeborg's Game-Dish a la Norée.

The breasts of 3 snipes and 1 turkey.
2 pounds of raw ham.
1 pound of fresh pork.
6 eggs.
No salt required.

Chop the whole together very fine; beat eggs well and mix with it; add pepper, cloves and mace to taste, lastly 1 pint of Spanish wine; pour into a buttered baking dish and scatter bread crumbs over it. Bake one hour.

Malaga wine is good as a sauce for this.

Mrs. Abby G. Kendig.

German Method of Preparing Spring Chicken.

Carefully dress and singe the chicken; mix salt and pepper, and rub thoroughly all over the inside; peel a small onion and lay with half a teaspoonful of thyme inside the chicken; spread a sheet of writing paper thickly with butter and tie around the chicken, carefully covering all the incisions; put into a dripping pan with enough hot water to more than cover the bottom; put one or two small onions into the pan, with two cloves stuck into each. Half an hour before removing from the oven, place a small piece of toasted bread in the pan. Remove the paper. Serve the gravy in a tureen, removing onion and bread if desired.

L. B. W.

Cheese Fondue.

1 cup of bread-crumbs.
2 cups grated cheese(old).
3 eggs.
¼ teaspoonful of soda.
1 tablespoonful of butter.
Salt.

Soak bread-crumbs in the milk; add the eggs, cheese and the butter (melted), lastly the soda dissolved in a little hot water. Pour into a buttered baking dish and bake 15 or 20 minutes.

A delightful dish for luncheon or supper, also light and wholesome.

Kate E. Tuley.

Curry and Rice.

3 pounds of pork tenderloin or young chicken.
2 tablespoonfuls of curry powder.
2 large tablespoonfuls of butter.

1 small onion.
Juice of 1 large lemon.
2 tablespoonfuls of desiccated cocoanut.
1 cup of milk.
Salt to taste.

Put the cocoanut to soak in the cup of milk; make a paste of the curry by mixing it with a little cold water; slice the onion thinly and put it in about half the butter into a pan on the fire; cook till well browned; add the rest of the butter and put in the curry paste. Fry from 5 to 8 minutes, stirring all the time. When quite dry put on the back of the stove, adding a cup of hot water. Now add the meat cut in small pieces; cook the whole for about an hour, preventing its getting dry by adding hot water occasionally, or, better still, broth or gravy. Twenty minutes before serving add the juice of the lemon, and before removing from the fire add the desiccated cocoanut and milk, with salt.

This dish is not good unless the rice is cooked dry and each grain separate.

HOW TO BOIL RICE WELL.

Take the largest porcelain-lined kettle you have, fill with water, and let it boil. *When it is boiling hard* throw in the washed rice. Boil fast for about 20 minutes, stirring occasionally to keep from burning. Add salt. Try the rice by biting it, and the moment it is soft, remove from fire and pour off the water. Put the rice in a colander and let it drain till quite dry. Serve in separate dishes the rice and the curry, and in helping put rice first on each plate, then the curry on top.

MRS. HORACE SCUDDER.

Steamed Bread-Balls.

Moisten slices or bits of bread with milk or water, and crumble rather fine. Season with salt, pepper and butter, and any additional flavoring to the taste.

A better way is to spread the bread with butter and sprinkle with the pepper and salt before moistening. After crumbling, roll it into balls and steam till heated through. These furnish an excellent accompaniment to any dish of meat, and it is a good way of disposing of dry crusts.

Mrs. Sara Hubbard.

MEAT AND FISH SAUCES.

Burre Noir.

2 tablespoonfuls of butter.
1 tablespoonful of vinegar.
1 tablespoonful of chopped parsley.
1 teaspoonful of lemon juice.
½ teaspoonful of salt.
¼ teaspoonful of pepper.

Put the butter in the frying-pan, and when *very* hot add the parsley and then the other ingredients. Boil up once. Pour over fried or broiled fish before serving.

Miss Parloa.

Sauce Tartar for Fish.

3 eggs.
4 tablespoonfuls of olive oil.
1½ teaspoonfuls of mustard.
1 teaspoonful of black pepper.

1 teaspoonful of salt.
Juice of 1 lemon.
2 tablespoonfuls of vinegar.
1 tablespoonful of chopped parsley.

Boil two of the eggs very hard; rub the yelks to a powder; add the raw yelk of the other egg. Stir in slowly the oil. Chop fine the two whites of the boiled eggs; add the chopped parsley and one small onion chopped as fine as possible.

MRS. WALTER PECK.

BROWN SAUCE.

3 tablespoonfuls of butter.
2 tablespoonfuls of flour.
1½ cups of soup-stock, or same of milk.
½ teaspoonful of salt.
⅛ teaspoonful of pepper.
1 tablespoonful of tomato catsup.

Heat the butter in frying pan; when it begins to brown, stir in the flour; stir till the mixture becomes a dark brown, then draw the pan back to a cooler place and gradually pour into it 1½ cups of stock. Milk may be used in place of stock.

Stir the sauce till it boils; then let it simmer for 3 minutes and add the above seasoning.

MRS. AMY ENOS.

SAUCE HOLLANDAISE.

(GRAND HOTEL, PARIS.)

Place in a saucepan the yelks of 6 eggs and a little white pepper; set the saucepan in a vessel of hot water or over a very slow fire, adding little by little 1 pound

of fresh butter. When the butter is melted and mixed, pass through a sieve; add the juice of a lemon or a little vinegar. To keep it hot, return the saucepan to the vessel of hot water.

MRS. HENRY STRONG.

SAUCE HOLLANDAISE.

2 ounces of butter. 3 tablespoonfuls of flour.
½ pint of sweet cream. Juice of 1 lemon.
Pepper and salt. Yelks of 3 eggs.

Melt the butter, stir in the flour, boil the cream and stir it in, and then add the lemon, pepper and salt; whip the eggs and add to the above. If too thick, thin it with fish broth.

WHITE SAUCE.

Same as above, leaving out the lemon and eggs.

KINSLEY.

TARTAR SAUCE.

½ pint French mayonnaise—stiff.
1 tablespoonful of capers, chopped fine.
½ cup of pure cider vinegar.
6 small cucumber pickles, chopped fine.
Very little garlic or onions, chopped fine.

Mix all together and serve cold. Serve with corn-beef hash à la Kinsley.

CROQUETTES.

Philadelphia Chicken Croquettes.

2 calves' sweetbreads.

2 pounds of chicken, boiled tender and chopped as fine as possible.

4 ounces of butter.

2 ounces of flour.

1 gill of cream.

1 dessertspoonful of chopped parsley.

1 teaspoonful of chopped onion.

Pepper, salt and nutmeg.

Melt butter and stir into it the dry flour; add by degrees the cream and stir until it boils; add seasoning. Take from fire and stir into the meat; add enough of the jelly obtained by boiling the chicken to make the mixture quite soft; let stand until cold; shape; dip in beaten white of an egg; roll in cracker dust and let stand on ice until quite cool; fry in hot lard and drain on paper.

Mrs. Reeves Jackson.

Chicken Croquettes.

The meat of 1 chicken, roast or boiled, chopped fine and free from skin.

⅓ as much fine bread-crumbs as chicken.

3 medium-size cold boiled potatoes, chopped.

½ cup of butter.

1 tablespoonful of salt.

½ teaspoonful of pepper.

Mix the chopped meat, crumbs and potatoes; add the butter, melted, and enough milk to make it quite moist;

season to taste. Make your croquettes into cylindrical shapes, roll in beaten eggs and fine cracker-crumbs and fry in sufficient hot lard to cover them. If you would have perfection, use a wire basket to cook them in. Serve with tomato sauce.

SARA C. PURDY.

OYSTERS.

OYSTERS ST. AUGUSTIN.

Have a long and strong wire (which can be procured at a hardware store), bent like the letter W. Upon this string first an oyster, then the thinnest possible bit of breakfast bacon, then another oyster, another bit of bacon, and so on. Broil over glowing coals. A bon vivant will find these sweetly to his taste.

EMMA E. MAREAN.

OYSTERS A LA POULETTE.

2 dozen oysters. 1 tablespoonful of butter.
2 tablespoonfuls of flour. 2 yelks of eggs.
Salt, pepper, parsley, lemon.

Place 2 dozen medium-size oysters in a sauce-pan with their own liquid; let them come to a boil, then strain the oysters, saving the liquid; put about 1 tablespoonful of butter and 2 of flour in a sauce-pan; heat and work smooth, then add the oyster liquid and let the whole boil about 5 minutes, stirring all the while. Add a little of the juice of a lemon, according to taste, the yelks of 2 eggs, well beaten, salt, pepper, chopped parsley, and lastly the oysters. Serve on toast.

MRS. H. L. FRANK.

Fricasseed Oysters.

Carefully drain and remove all bits of shell from 1 quart of select oysters; dot with butter and salt to taste; place them in a dripping-pan in a moderate oven; bake about 20 minutes, then stir in a cup of cream with a small teaspoonful of cornstarch dissolved in it; let it simmer a few minutes and then pour over toast, place oysters on it, and serve hot.

Marie C. Remick

Oyster Bisque.

1 pint of chicken or veal stock, or the liquor in which chickens have been boiled.
1 pint of oysters.
1 cup of milk.
2 eggs.
Salt, pepper, chopped parsley.
1 heaping cup of bread crumbs.
1 large tablespoonful of butter rubbed in 1 of flour.

Strain the stock and set over the fire with the crumbs in a farina kettle; in another vessel heat the oyster liquor, and when it simmers add the oysters, chopped fine; cook all 20 minutes. In a third vessel scald the milk, stir into this the floured butter, boil up sharply and pour on the beaten eggs; set in hot water while you turn the oysters and liquor in the kettle containing the stock and crumbs, and cook together before putting in the parsley and other seasoning; finally pour in milk and eggs, after which the soup must not boil but stand in hot water 3 minutes. Serve promptly.

Marion Harland.

VEGETABLES.

Hashed Potatoes Browned.

Chop cold boiled potatoes, put them in a sauce-pan with milk, butter and salt to taste. Have some *hot* butter in a frying-pan, pour in the potatoes and let them brown. Serve in the shape of an omelet, and garnish with parsley.

Marie C. Remick.

German Manner of Cooking Spinach.

Pick and wash the spinach thoroughly; have the water salted and boiling hard, boil the spinach 8 or 10 minutes uncovered: put in a colander and pour cold water over it, drain well and chop fine; put a little suet and butter in a pot or skillet, and heat it, brown a little flour in this, add bouillon or water to make a gravy, add the spinach, and boil a few minutes. Serve hot. Garnish with slices of hard-boiled egg. Add nutmeg and a small sliced onion to the fat before making the gravy, if desired.

Mrs. Henrietta Galloway.

Turkish Pilaf.

1 cup of stewed and strained tomatoes.

1 cup of stock, highly seasoned with salt, pepper and minced onion.

When boiling add 1 cup of well-washed rice; stir lightly with a fork until the liquor is absorbed, then add ½ cup of butter, set on the back of the

stove or in a double boiler, and steam 20 minutes. Remove the cover, stir it lightly, cover with a towel and let the steam escape. Serve as a vegetable.

MRS. D. A. LINCOLN.

To Cook Spinach.

Pick over and wash carefully, put the spinach in a large kettle without water, place it on the back of the stove where it will cook slowly until the juice is drawn out, then boil until tender; drain and chop fine. For one-half peck of spinach, add 1 large tablespoonful of butter, ½ teaspoonful of salt and ¼ saltspoonful of pepper. Heat again and serve on toast.

Spinach is nearly all water, and a smaller portion of the potash salts—its most valuable constituent—is lost when it is cooked in its own juices.

MRS. LINCOLN'S "Boston Cook Book."

Asparagus Pudding.

1 pint of asparagus ends.
8 eggs.
4 tablespoonfuls of flour.
2 ounces of butter.
Pepper and salt to taste.

Cut up the green tender parts of asparagus, put them into a bowl with the eggs, well-beaten, add the flour, butter, pepper and salt, mix well together and moisten with sufficient milk to make a thick batter; put into a quart mould, well buttered, place in *boiling* water, and boil two hours. Turn into a hot dish and serve with butter sauce.

MRS. MARY STRONG SHELDON.

SALADS AND SALAD DRESSINGS.

Tomato Salad.

Take ½ dozen large smooth tomatoes, scald and peel them, cut in half, take out part of the pulp and fill the space with celery cut in small bits and mixed with salad dressing; put the halves together, place each tomato in a lettuce-leaf, and pour the rest of the salad dressing over them.

Mrs. Charles Guy Bolte.

Cream Salad Dressing.

3 eggs, well-beaten.
½ cup of butter.
½ cup of vinegar.
1 heaping teaspoonful of mixed mustard.
1 teaspoonful of salt.
1 tablespoonful of sugar.
A pinch of red pepper.

Cook in a double boiler, stirring constantly until thick as rich cream: when cold stir in ½ cup of cream.

Mrs. Charles Guy Bolte.

Salmon Salad.

Take a can of salmon, carefully pick out bones and skin; line a platter with lettuce-leaves, pile the salmon on it, and pour over it the cream salad-dressing as above. A cup of cold cooked French peas may be added to it. A sliced cucumber is a pleasant addition.

Mrs. Charles G. Bolte.

Oyster Salad.

Put into a stew pan 1 quart of oysters, set on the stove and pour about a pint of boiling water over them; let them come to a boil, carefully removing the scum that rises, skim out the oysters, and to the liquor add vinegar, cloves, cinnamon and nutmeg to the taste; boil 5 minutes and let them stand in a cool place over night. When you wish to prepare the salad, drain the oysters, spread them on a towel and wipe them dry, cut celery in small bits until you have about the same quantity as of oysters. Prepare the mayonnaise dressing and mix with the oysters and celery a short time before serving.

Mayonnaise Dressing for Salad.

Yelks of 2 eggs. Juice of ½ a lemon.
Pinch of cayenne pepper. ½ teaspoonful of salt.
3 tablespoonfuls of vinegar. ¼ pint of best olive oil.
1 teaspoonful of dry mustard.

Put the eggs in a china bowl, salt and mustard them, stir with a fork and drop in the oil slowly till it thickens, then add the vinegar and lemon juice, stirring all the time until well mixed. The juice of the whole lemon may be used instead of vinegar.

Clara Doty Bates.

Sweetbread Salad.

Boil a large sweetbread in salt and water, remove all stringy portions and cut in small pieces: cut the tender part of 3 heads of celery in small pieces, mix with sweetbread and enough salad dressing to make it moist. Serve a spoonful on a lettuce-leaf with a few French peas, 2 or 3 slices of cucumber, ½ radish and ½ an olive.

Or leave out all the garnish, and put in 1 nasturtion flower with 1 leaf; the flower to be fresh must be added just before serving.

Mrs. Charles Guy Bolte.

A Delicious Bean-Salad.

Take small young beans, cut them fine lengthwise and boil them in salted water; when soft place them in a colander and pour cold water over them, drain and dry them by laying them on a clean towel, turn into a salad-bowl, adding a small onion chopped fine with salt, pepper, vinegar and salad oil.

Miss Lilian Weide.

American Chicken Cheese.

Boil 1 chicken till tender, free it from bone, skin and grizzle, chop fine, and season with pepper and salt. Boil the liquor left in the pot till there is just enough to moisten the chicken. If too moist add cracker-crumbs. Press the mixture into a dish or mould. When cold, slice.

Miss Lilian Weide.

Shrimp Salad.

Buy Dunbar's shrimps. Open the can and turn out the shrimps several hours before using them. Break them in small pieces (don't chop). To every cup of shrimps use two cups of crisp celery, cut in small pieces (not chopped), season to taste with salt, mustard, red pepper and vinegar.

Dressing.

For every can of shrimps use the yelks of two eggs.

The eggs should be fresh and cold, and the oil of the best quality and cold. Put the yelks of the eggs on a dinner plate, stir them round and round a minute or so with a silver fork, then begin adding the oil, a few drops at a time, stirring steadily. As the eggs and oil begin to thicken, the oil can be added a little more at a time; but the more slowly it is put in the less likely are the eggs and oil to separate. When it becomes very stiff, a little vinegar can be added and stirred in slowly until the dressing resembles boiled custard. Much or little oil can be used, but a coffee cup of the mayonnaise is not too much for an ordinary dish of salad. Those who like oil would use 2 cups. Mix a little of the dressing with the salad; pile it lightly on a flat dish or in a salad bowl, and pour the dressing evenly over it. The salad can be trimmed with the delicate tops of the celery for a border and ornamented with olives, capers, rings of hard-boiled eggs and thin slices of red beets cut in diamonds or stars. The same mayonnaise can be used for chicken or lobster salad; but for lobster omit the celery dressing, using lettuce leaves fresh and crisp. Serve a few of these with each plate of salad.

MRS. MARGARET G. FOGG.

SALAD DRESSING.

2 eggs.
½ teaspoonful of salt.
1 teaspoonful of sugar.
½ coffee-cup of vinegar.
1 tablespoonful of mustard.
A little pepper.
½ teacupful melted butter.

Rub the mustard thoroughly into the eggs, add salt, pepper and sugar, then the melted butter, a few drops

at a time; lastly, the vinegar very slowly. Cook until smooth and thickened.

MRS. FRANK JOHNSON.

SALAD DRESSING.

6 eggs. Butter size of an egg.
1½ cups of vinegar. 1 teaspoonful of salt.
A pinch of red pepper.

Put vinegar and butter in a sauce-pan and set it in boiling water. Add the salt and pepper, mustard if desired. When nearly boiling stir in very slowly the eggs beaten light. Great care must be taken that it does not curdle. When ready to serve add one cup of cream, and a tablespoonful of sugar.

MARIE C. REMICK.

SALAD DRESSING.

2 yelks of eggs.
2 tablespoonfuls of Lucca oil.
½ teaspoonful of mustard.
½ cup of cream.
2 tablespoonfuls of Cross & Blackwell's vinegar.
1 tablespoonful of sugar.
A small quantity of cayenne pepper.
A pinch of salt.

Beat the yelks of the eggs very light, have an assistant drop in carefully two tablespoonfuls of oil, add the mustard, cayenne pepper, salt and sugar, the half cup of cream, and, lastly, the two tablespoonfuls of vinegar. Stir all the time, put the mixture over boiling water, still stirring till it is thick, but do not cook till it curdles.

HELEN M. WOOD.

PIES.

Mince Meat.

6 pounds of lean meat.
3 pounds of suet, chopped fine.
3 pounds of apples.
6 pounds of currants.
2 quarts of red wine or cider; sugar, salt, spice and brandy to taste. This is a recipe of Martha Washington given our grandmother.

Mrs. E. E. Woodward.

English Lemon Cream Cheese

For Pies or Tarts.

1 pound of sugar.
6 eggs, less the whites of 2.
The juice of 3 lemons, grated rind of 2.
¼ pound of butter.
1¼ sweet crackers, grated.
Put all together and stir gently over a slow fire until thick like honey. Put in jelly-bowls or tumblers. Will keep three years.

Mrs. Ellen E. Woodward.

Potato Pie.

1 cup of mashed potato.
2 eggs.
2 cups of milk.
¼ cup of sugar.
½ of a nutmeg, grated.
1 tablespoonful of butter.
Put the potato through a colander, add the butter

while it is warm, then the sugar, milk, eggs and nutmeg. The batter should be very thin. Pour into a pie plate lined with paste.

MRS. L. E. WILSON.

SWEET-POTATO PIE.

Boil one medium sized sweet-potato, peel it and strain through a colander, then mix with it a teaspoonful of melted butter. Beat one egg with half a cup of sugar. Mix all these ingredients thoroughly, add a cup of sweet milk and flavor with vanilla or cinnamon. At the south this is called potato custard.

MISS MERRICK.

MINCE MEAT.

4 pounds cooked meat.
2 pounds chopped suet.
7 pounds apples.
3 pounds sugar.
3 quarts boiled cider.
1 quart sweet cider.
½ pint molasses.
2 ounces ground cassia buds.
2 tablespoonfuls ground cloves.
2 tablespoonfuls salt.
½ tablespoonful pepper.
2 tablespoonfuls ginger.
8 tablespoonfuls allspice (mixed in apple).
6 nutmegs.

Raisins, currants, and citron to taste. Add brandy or whisky to each pie when making.

MRS. SENOUR.

Sweet-Potato Pie.

¼ pound sweet-potatoes boiled and mashed.
3 eggs beaten very light.
¼ pound powdered sugar.
¼ pound fresh butter.
1 wine glass wine and brandy mixed.
1 wine glass rose water.
1 teaspoonful of mixed spices, nutmeg, mace and cinnamon.

Line a deep dish with paste as if for pie, fill with the above mixture and bake in a moderate oven.

Mrs. L. E. Wilson.

Very Nice Lemon Pie.

1 teacupful of sugar.
½ teacupful of milk.
1 lemon, juice and rind.
1 tablespoonful cornstarch.
3 eggs, yelks and whites beaten separately.

Use the yelks with the other ingredients, pour this into a pie-plate lined with paste, the whites, beaten to a froth, placed on the pie after it is baked and returned to the oven until slightly browned.

Mrs. L. E. Wilson.

PUDDINGS.

Sponge Pudding.

5 level tablespoonfuls flour.
3 tablespoonfuls sugar.

1 tablespoonful butter.
1 pint boiling milk.
6 eggs, yelks and whites beaten separately.

Stir flour, sugar and butter well together, then add the boiling milk. When smooth and thickened pour into a dish to cool. When cool add the beaten yelks, and just before putting in the oven stir in the whites of the eggs beaten to a froth. Set the pudding dish in a pan of hot water and bake an hour and a quarter. Serve immediately.

MRS. J. J. P. ODELL.

GRAHAM PUDDING.

2 cups graham flour.
1 cup sweet milk.
1 cup molasses.
1 cup raisins (or rasins and citron).
1 teaspoonful each of salt, soda, cinnamon and cloves.

Mix and steam an hour and a half in a basin or cake pan. Serve hot with any suitable sauce, but "hard sauce" is preferable if properly made. The recipe will not be suggestive of anything good if only read, but if tried you will astonish yourself with the excellence of its simplicity.

L. G. BEDELL.

GRAHAM MUSH WITH BANANAS.

Make a mush in the proportion of ½ cup of graham to 1 pint boiling water, ½ teaspoonful salt. Let it cook for two hours in a kettle of hot water, stirring often. Pour while hot into cups lined with sliced bananas. The mush should be like jelly when cold. Turn into a flat dish and serve with sugar and cream.

DANSVILLE SANITARIUM.

Swedish Pudding.

2 cups of sugar.	½ cup of butter.
Yelks of 4 eggs.	Whites of 4 eggs.
¼ pound of macaroons.	1 dozen ladyfingers.
½ cup of sherry wine.	Preserved fruit.

Work the butter and sugar to a cream and beat in yelks. Crumble macaroons and ladyfingers and put a layer in bottom of a pudding-dish, then a layer of fruit (peaches, cherries, or strawberries), pour on the wine and the mixture of butter, sugar and eggs. Have two layers of each. Bake very slowly three quarters of an hour, spread with meringue made from whites of eggs and brown.

Apple Pudding.

½ loaf of bread, grated.	6 apples.
Preserved cherries.	Wine.
Lemon juice.	Sugar.

Fry the bread crumbs in a little butter, core, pare and boil the apples, add a little lemon juice and sugar. Line the bottom of a pudding-dish with bread crumbs, then a layer of apples and cherries. Place these in alternate layers, bread crumbs on top. Bake slowly 1 ½ hours.

Pan-Dowdy.

An Old-Fashioned Yankee Dish.

Fill a deep dish with sour apples, pared and cored, cover with a thick crust of common bread dough, raised with yeast. Bake until the crust is brown and the apples very soft, then take off the crust and

sweeten the apples to taste with brown sugar or part molasses. Break up the crust and stir into the apple, adding a bit of butter, smooth over the tops and set in a slow oven 2 or 3 hours till the pan-dowdy is a dark, rich brown. Serve hot or cold, with cream. This is a homely, but appetizing dessert or tea-dish.

MRS. CAROLINE M. BROWN.

CHRISTMAS PLUM PUDDING.

1 pound currants.
½ pound beef suet, chopped fine.
1 teaspoonful salt.
¼ pound citron.
½ pint milk.
1 heaping coffee-cup of sugar.
1 pound raisins, stoned.
1 pound bread crumbs.
8 eggs.
1 gill brandy or wine.
Mace and nutmeg to taste.

Mix these ingredients, adding the whipped whites of eggs last. Boil 6 or 7 hours, turning often. Pour brandy over it and bring to the table on fire. Eat with liquid sauce.

MRS. ANNA B. SILSBEE.

ROSE'S SUET PUDDING.

1 cupful of chopped beef suet.
1 cupful of sour milk.
1 cupful of molasses.
1 large cupful of currants and sliced citron mixed to-

gether and rolled in flour, with enough ground cinnamon, cloves and grated nutmeg to spice it; 2 well-beaten eggs; 1 teaspoonful of soda, dissolved in the milk; flour enough to make a thick batter. Steam 1½ hours or longer. To be eaten with foam sauce, made of butter and sugar, beaten light and creamy, to which is added 1 cupful of boiling milk just before serving.

MRS. H. C. HOYT.

SUET PUDDING.

1 cupful of molasses.
1 cupful of chopped suet.
1 cupful of currants.
2 eggs.
1 teaspoonful of cloves.
½ teaspoonful of salt.
1 cupful of sweet milk.
1 cupful of stoned raisins.
½ cupful of sliced citron.
1 teaspoonful of soda.
1 teaspoonful of cinnamon.
3 cupfuls of flour.

Steam about 3 hours.

SAUCE.

Upon 1 cup of granulated sugar and ½ cup of butter pour 3 tablespoonfuls of boiling water and stir to a cream. Put this into a bowl and steam over the teakettle until it foams, stirring occasionally from the bottom to prevent sugar from settling. Flavor with vanilla.

MRS. HORACE R. HOBART.

BAKED APPLE-DUMPLING.

Pare and slice apples; make light pastry, roll it and place in apples to make dumplings of medium size. Place in buttered pudding-dish close together. Put butter, size of a large hickory nut, on top of each

dumpling. Sprinkle over all a coffeecupful of white sugar and a little nutmeg. More than cover with cold water. Bake 1 hour. Needs no other sauce.

MRS. F. S. SIMMONS.

MOUNTAIN-DEW PUDDING.

1 pint of milk.
Yelks of 3 eggs.
1 cup of sugar.
4 tablespoonfuls of pounded crackers.
Whites of 3 eggs.
Juice of 1 lemon.

Mix the milk, pounded crackers and well-beaten yelks and bake to a light brown, then beat the whites of the eggs with sugar and lemon-juice. Spread over the pudding and brown in oven.

MRS. FLORENCE R. BARTLETT.

CUSTARDS, CREAMS, JELLIES AND ICES.

PRUNE SOUFFLÉ.

½ pound of prunes.
Whites of 6 eggs.
12 tablespoonfuls of powdered sugar.

Stew the prunes and chop fine; beat the eggs to a stiff froth, stir in the sugar, and whip in very lightly the chopped prunes. Bake in quick oven 5 or 10 minutes and serve immediately with cream.

MRS. S. D. LORING

Baked Apple Dessert.

Pare and core choice cooking apples, fill the holes with hickory-nut meats and a little chopped apples: sprinkle with sugar and bake carefully so the apples will keep their shape. Serve cold, garnished with whipped cream. To be eaten with wafers.

Mrs. Mary Strong Sheldon.

Coffee Pudding.

1 ½ cups of strong coffee.
1 cup of sugar.
1 cup of whipped cream.
½ box gelatine, dissolved in ½ cup of water.

Add the gelatine to the coffee, which must be hot. When beginning to set, add cream and put into a mould.

Miss E. S. L. Chase.

Calla Lilies.

1 cup of sugar.
1 cup of flour.
5 eggs, yelks and whites beaten separately.

Stir into a batter and bake in a thin layer. When slightly cool, cut in squares and roll in the shape of a calla lily. When the callas are cold, fill with the following mixture: ½ pint cream whipped to a stiff froth, seasoned with vanilla and sugar to taste, and the beaten whites of 3 eggs. A thin strip of yellow orange peel inserted in the cream completes the resemblance.

Charlotte Russe.

8 eggs.
½ stick vanilla.
¼ box gelatine.
2 cups of milk.
4 tablespoonfuls of sugar.
1 pint cream.

Put the vanilla in the milk and let it come to a boil; add the eggs and sugar, and the gelatine which has been dissolved and strained; add the whipped cream, and put away in a mould to stiffen. Line the mould with ladyfingers, if desired.

Mrs. L. Mayer.

Dr. Smith's Pudding.

½ box of gelatine, dissolved in ½ cup of water.
1 quart of milk.
Yelks of 5 eggs.
1 cup of sugar.
Wine or vanilla.
Whites of 5 eggs.

Make a boiled custard with yelks of eggs, sugar and milk, add gelatine and flavoring; when thickened add the well-beaten whites, and pour into a mould.

Spanish Cream.

1 quart of milk.
½ ounce of gelatine.
4 eggs.
6 tablespoonfuls of sugar.

Dissolve the gelatine in 1 pint of the milk, then add the other pint and stir over the fire; beat the yelks of the eggs with 3 tablespoonfuls of the sugar, and stir into the milk just before it boils; when it comes to a boil take it off and stir into it the whites of the eggs which have been beaten to a stiff froth with the remainder of the sugar. Flavor to taste. Pour into moulds.

Mrs. Blanche S. Dunham.

Cream du Café.

1 pint of rich cream, whipped light.
½ package of gelatine, dissolved in 1 cup of milk.
1 large cup of strong coffee.
1 cup of sugar.
Whites of 2 eggs.

Add the gelatine and sugar to the boiling coffee, strain and let cool: when the gelatine is perfectly cold, whip it by degrees into the beaten whites, until it is a firm froth, then add the whipped cream. Mould, serve with cream.

Mrs. Blanche S. Dunham.

Philadelphia Pudding.

5 tablespoonfuls of arrowroot.
1 quart of milk.
10 bitter and 20 sweet almonds.
1 small cup of white sugar.
Whites of 2 eggs.
1 cup of confectioner's sugar.

Blanch and pound the almonds, dissolve the arrowroot in a little milk, boil the milk, add the cup of sugar, arrowroot and almonds, and let it come to a boil again, and put in a dish to cool. Beat the whites of the eggs to a stiff froth, add sugar, spread on the pudding and set in the oven to brown.

Apricot Cream.

One can of apricots, drain off the juice, add an equal quantity of water and 1 cup of sugar, boil until it begins

to thicken, add the apricots and simmer 10 minutes. Drain off syrup and put aside to use as a sauce after straining carefully.

Cream.

Two tablespoonfuls of cornstarch dissolved in a little cold milk, stir this into 1 quart of boiling milk, add yelks of 3 eggs, sweeten, stir 10 minutes, taking care that it does not boil, pour into a basin, whisk occasionally until nearly cold, then stir into it 1 ounce of gelatine dissolved and nearly cold; mix thoroughly together. Rinse a mould in cold water and fill with alternate layers of apricot and cream. Use the syrup for sauce.

Mrs. W. H. Bush.

Ice-Cream.

3 eggs.
1 small cup of sugar.
1 pint of milk.
1 pint of thick cream.
½ teaspoonful of vanilla.

Boil in a double kettle the yelks of the eggs well beaten, the milk and the sugar, until a custard is formed of the consistency of thick cream. Cool thoroughly to avoid curdling, add the vanilla and put in the freezer which must first be placed in the freezing-tub and the dasher put in place. Fill tub with broken ice and coarse salt, and turn freezer until it begins to turn hard. In the meantime beat the whites of the eggs until stiff and whip the cream, skimming off the froth as it forms, until all is whipped light. Carefully wipe ice and salt from freezer, remove cover and add eggs and cream. Close the freezer, add more ice and salt, if necessary, and turn until the dasher will not

move. Keep packed in ice and salt until needed, turning occasionally. The White Mountain freezer is the best, and it will take about ¾ of an hour to freeze this amount, which is ample for five persons. This recipe is infallible if properly followed, and the cream is smooth and firm.

MRS. CHARLES GUY BOLTE.

FINE CHOCOLATE CREAM.

½ box of gelatine. 4 tablespoonfuls of sugar.
1 pint of milk. Yelks of 5 eggs.
1 ounce of chocolate.

Scald the milk, add the grated chocolate and sugar, add the gelatine (dissolved and strained), then the well-beaten yelks. Set in a pan of ice water and stir often until it begins to thicken. Mould. Serve with cream.

EDITH GIFFORD.

ITALIAN PUDDING.

1 quart of milk. 9 eggs.

Leave out 4 whites. Let the milk scald with a little lemon peel to give it flavor. Beat the eggs with sugar very light, and stir into the milk after it is a little cool. Have ready a tin mould lined with 1 cup of burnt sugar, pour the custard in and bake slowly, setting the form in warm water. When it is cold turn out on a platter, the burnt sugar making a rich sauce; you can improve it with chopped blanched almonds. It takes some time to cool.

JULIA ROSS LOW, M.D.

Macaroon Cream.

¼ pound of macaroons.
2 eggs.
4 tablespoonfuls of sugar.
1 heaping tablespoonful of flour.
½ cup of red raspberry jam.
1 cup of milk.
Grated rind of 1 lemon.
1 pint of cream.

Line a deep glass dish with the macaroons, putting on each cake a teaspoonful of the jam. Make a boiled custard of the eggs, sugar, milk, flour and lemon rind, and when smooth and thick enough pour while hot over the macaroons, and set away to cool. Before serving add the cream, whipped to a froth.

Mrs. Mina Pfirshing.

Fruit Moulded in Jelly.

Follow the directions given for orange jelly. Upon the bottom of a dripping-pan place white paper, and upon this scatter candied fruit, fresh grapes, sections of orange, or strawberries, pour the jelly over this before it begins to thicken, cut into blocks and serve on a flat dish. Nice to serve with custards.

Salted Almonds.

Blanch the almonds, place in a tin with a small piece of butter, just enough to moisten the almonds, sprinkle with salt and place in the oven until they are a *light* brown; stir occasionally.

Coffee Ice-Cream.

2 quarts of cream. 2 tablespoonfuls of vanilla.
2 cups of sugar. ½ cup of very strong coffee.

Scald the cream, melt the sugar in it and flavor when cool; freeze.

Pineapple Sherbet.

1½ pint cans of pineapple, or, if fresh fruit is used, 1 large pineapple.
A small pint of sugar.
1 pint of water.
1 tablespoonful of gelatine.

Soak the gelatine 1 or 2 hours in enough cold water to cover; cut the hearts and eyes from the fruit, chop it fine and add to the sugar and juice from the can; have half of the water hot and dissolve gelatine in it, stir this and the cold water into the pineapple. Freeze. The sherbet will be white and creamy.

Miss Parloa.

White Pudding.

Whites of 4 eggs. ½ cup of sugar.
1 pint of milk. Vanilla.
2 tablespoonfuls of cornstarch.

Mix the cornstarch with a little cold milk, add to the boiling milk, also the sugar, and boil until it thickens; then flavor, and carefully add to the whites of the eggs, beaten to a stiff froth. Success depends upon manipulation, the custard must be mixed with the egg in long strokes, *not stirred*, or it will not have the foamy appearance desired.

Lemon Pudding.

Bake a sponge-cake in a pudding dish; when cool cut out the center, leaving only a thin shell, and fill with following mixture:

1 pint of milk. 2 eggs.
½ cup of flour. Pinch of salt.
1 cup of sugar.
1 lemon juice and grated rind.

Cook until thick. Pour into the shell, and before serving cover with whipped cream.

Mrs. Frank Johnson.

Old-Time Charlotte Russe.

1 pint of milk. ½ cup of sugar.
¼ package of gelatine. Yelks of 4 eggs.
1 pint of cream. 1 sponge cake.

Make a custard of the milk, eggs and sugar; dissolve the gelatine and add to the custard after the custard is cold; whip the cream and add it to the custard; as the gelatine begins to harden, flavor with vanilla. Remove the center from around sponge cake, pour in the mixture, cover the top with whipped cream and serve very cold.

Mrs. M. A. Cummings.

Banana Float.

Half box Cox's gelatine dissolved in a cup of boiling water, add 1 pint of sweet milk, sweeten to taste and boil; when cold, but not too stiff, stir in 6 bananas that have been broken up with a fork; mix well and set away to cool. Serve with whipped cream, sweetened, and flavored with vanilla

Mrs. Robert Babcock

Golden Bavarian Cream.

½ box of Cox's gelatine.
5 tablespoonfuls of cold water.
1 pint of fresh milk.
¼ pint of sweet cream.
2 tablespoonfuls of pulverized sugar.
4 eggs.

Soak gelatine in cold water till dissolved; strain gelatine into the milk, stir well and set aside to stiffen; beat whites of eggs to a stiff froth, add sugar and flavoring. When the milk is quite cold beat till smooth, then stir in the yelks of 2 eggs which have been beaten light; whip in the whites of the eggs and turn the whole into a glass dish to harden.

Mrs. H. L. Frank.

Tapioca Pudding.

½ cup of tapioca soaked in 1½ cups milk or water.
1 quart of milk. A very little salt.
⅔ cup of sugar. 3 eggs.

Soak the tapioca over night; in the morning scald the quart of milk, add tapioca and cook till clear, then add the yelks of the eggs, well beaten, and the sugar and salt; stir well a few minutes and pour into a baking dish.

Meringue.

Beat the whites of the eggs to a stiff froth, stir into them ⅓ of a cup of pulverized sugar and spread this over the pudding. (The pudding must be flavored with vanilla and the meringue with lemon.) Set the dish in the oven to brown. Serve cold.

Mrs. G. W. Huddleston.

Orange Baskets.

Cut as many oranges as will be required, leaving half the peel whole for the baskets, and a strip half an inch wide for the handle; remove the pulp and juice, and use the juice in making orange jelly; fill the baskets with orange jelly. When ready to serve, put a spoonful of whipped cream over the jelly in each basket.

Orange Jelly.

½ box of gelatine.
½ cup of cold water.
1 cup of boiling water.
Juice of 1 lemon.
1 cup of sugar.
1 pint of orange juice.

Soak the gelatine in cold water until soft, add the boiling water, sugar, lemon juice and orange juice; stir until the sugar is dissolved, and strain. Add wine if desired.

Mrs. D. A. Lincoln.

Frozen Pudding.

1 pint of milk.
2 cupfuls of granulated sugar.
½ cupful of flour, scant measure.
2 eggs.
2 tablespoonfuls of gelatine.
1 quart of cream.
½ pound of French candied fruit.
4 tablespoonfuls of wine.

Beat together the eggs, half the sugar and all the flour, and stir into the boiling milk; cook 20 minutes, then add the gelatine which has been soaked in water enough to cover it, set away to cool, and when cool, add the wine, sugar and cream, freeze 10 minutes, then add the can-

died fruit and finish freezing, take out the beater, pack smoothly and set away for an hour or two. Serve with whipped cream.

MRS. AMY ENOS.

PUDDING SAUCES.

HARD SAUCE.

3 cupfuls of pulverized sugar. Yelks of 2 eggs.
1 cupful of butter. Whites of 3 eggs.
½ cup sherry wine or ½ teaspoonful vanilla.

Cream the butter and sugar, add other ingredients and mix thoroughly. Set in hot water, but do not let it boil.

MISS MARY E. WHITING.

STRUTTA.

(SWEDISH DESSERT.)

5 eggs. 1 full cup of flour.
1½ cups of sugar.

Stir whites and yelks together with sugar, beat thoroughly, add flour gradually until thick enough to pour; heat a pan and wax with white wax, do not grease. When the pan has cooled, pour in the thinnest possible layer of batter and bake a delicate brown. Cut into squares while hot and twist into cornucopias; fill with whipped cream and white of egg, with sugar and jelly or jam beaten in.

MRS. S. D. LORING.

HARD SAUCE FOR PUDDINGS.

1 heaping tablespoonful of butter.

2 heaping tablespoonfuls of powdered sugar.
1 wine glass of sherry.

Much more depends upon the manipulation than the ingredients. Mix your butter and sugar thoroughly and beat to a light cream, then add the wine (or flavoring extract) drop by drop, still beating the mixture till every drop is incorporated into the butter and sugar in infinitesimal particles. Set aside to cool thoroughly before using.

L. G. Bedell.

Pudding Sauce.

Beat 1 egg and 1 cup of sugar to a froth. Beat this quickly into 6 tablespoonfuls boiling milk. Flavor.

Mrs. F. S. Simmons.

Maple-Sugar Sauce.

Make a rich syrup of one scant cup of water and one heaping cup of maple sugar; let it boil about half an hour. When ready to serve stir into the boiling sugar 2 tablespoonfuls of butter mixed with one teaspoonful of flour.

Vanilla Sauce.

1 tablespoonful of sugar. Bit of cinnamon.
About 2 inches vanilla stick. Yelks of 2 eggs.
1 pint of milk.

Put the flour into the milk, add the other ingredients and let it come to a boil, stirring constantly.

Whipped Cream Sauce.

1 cup powdered sugar.

1 egg, white and yelk beaten separately.
2 cups whipped cream.
Lemon, vanilla or wine.

To the beaten white add the yelk of the egg and the sugar. Beat thoroughly, add flavoring and lastly the whipped cream. Delicious.

MISS PARLOA.

CAKE.

SUNSHINE CAKE.

1 cup of flour.
Whites of 11 eggs.
1 1/2 cups fine sugar.
1 teaspoonful cream of tartar.
Yelks of 6 eggs.
1 teaspoonful orange extract.

Measure the flour after one sifting, then add cream of tartar and sift 4 times. Beat the whites of the eggs to a froth, add the sugar, then the beaten yelks, extract and finally flour. Line cake tin with ungreased paper, pour in mixture and bake forty minutes. Turn out at once.

MARY HYDE.

FILLING FOR LAYER CAKE.

1 lemon grated.
1 apple grated.
1 egg.

Put together and simmer enough to just cook the egg.

MRS. E. E. WOODWARD.

CREAM CAKE.

4 eggs.
1 cup of granulated sugar.
Flavor with lemon.
1 cup of flour
2 teaspoonfuls baking powder

Cream.

1½ cups of milk.
2 teaspoonfuls cornstarch.
½ cup sugar.
Flavor with vanilla.

Cook until smooth and spread between the cakes. Sprinkle the top layer with powdered sugar.

Mrs. A. G. Spaulding.

Bride's Cake.

1½ pints flour.
1 pint sugar.
Whites 12 eggs.
1 small teacup of butter.
2 teaspoonfuls baking powder.
Flavor with almond or vanilla.

Mrs. Senour.

Caramel Cake.

2 cups of sugar.
1 cup of butter.
Whites of five eggs.
1 cup of milk.
3 cups of flour.
2 teaspoonfuls of baking powder.

Filling.

2 cups of brown sugar.
1 cup of cream.
3 tablespoonfuls of butter.
1 teaspoonful of vanilla.

Boil until thick. This quantity will make a cake of four layers: the caramel will cover the entire outside of the cake. When rightly made this is one of the finest cakes. Judgment must be used in determining when the caramel is done. One mode of testing it is to drop it into water: if it remains in form it is done. Use a silver knife in frosting.

Mrs. Gilbert Pryor.

White Layer Cake.

3 whites of eggs.
½ cup of butter.
1 cup of sugar.
⅔ cup of milk.
1½ teaspoonfuls of baking powder.
2 cups of flour.

Stir the whites of eggs and the flour together the last thing. Will make one loaf of three layers.

Raisin mixture for white layer cake: ½ pound of raisins, stone and chop fine: add ½ teacupful of water and 3 tablespoonfuls of white sugar. Place on stove and cook until it becomes pasty. Place this mixture between each layer of cake with frosting on top.

Mrs. Helen S. Shedd.

Water Pound Cake.

½ cup of butter.
2 cups of sugar.
3 eggs.
3 cups of flour.
1 cup of water.
Flavor with almond.
2 teaspoonfuls of baking powder.

Cream the butter and sugar. Beat whites and yelks separately: add the whites last.

P. M. B.

Lemon Jelly for Layer Cake.

Beat the white of 1 egg to a stiff froth, add two cups of powdered sugar, and the grated rind and juice of 2 lemons. This will make enough for three cakes and frosting.

Mrs. B. M. Hinckley.

Soft Spanish Gingerbread.

1 cup of butter.
1 cup of sugar.
4 eggs.
1 tablespoonful of ginger.
1 teaspoonful of cloves.
1 cup of molasses.
1 cup of sour cream.
3 cups of flour.
1 teaspoonful of cinnamon.
1 teaspoonful of soda.

Mix part of the flour with the butter, sugar, molasses and sour cream, to which add the yelks of four eggs well beaten, then the spices, and last the whites of four eggs and the rest of the flour. Bake moderately fast.

Mrs Mary C. Leuthstrom.

Banana Cake.

5 whites of eggs.
1 cup of sugar.
⅔ cup of milk.
½ cup of butter.
2 cups of flour.
2 teaspoonfuls of baking powder.

Filling.

1 cup of sugar.
2 tablespoonfuls of water. Boil to a syrup.

Stir slowly into the syrup while hot the whites of 2 eggs well beaten. Spread each layer with the syrup; slice bananas very thin and cover the syrup.

Mrs. Robert Babcock.

Gossamer Gingerbread.

1 cup of butter.
2 cups of sugar.
1 tablespoonful of ginger.
1 cup of milk.
3⅔ cups of flour.
2 eggs.

Beat butter and sugar together. Have tin sheets

without any edge buttered, put 1 tablespoonful of the mixture on each tin, and spread as thin as you can with a knife. Have oven well heated, but not too hot. Serve on the tins as they are taken from the oven.

MRS. B. M. HINCKLEY.

VANILLA CAKE.

Whites of 6 eggs.
1½ cups of powdered sugar.
1½ cups of butter.
½ cup of milk.
2 teaspoonfuls of baking powder.
1 teaspoonful of vanilla.
2 cups of flour, or 1½ cups of flour and ½ cup of cornstarch.

Cream the butter and sugar, to which add the milk, then the flour, baking powder, vanilla, last the whites of the eggs; bake in layers.

ICING.

Make icing of the whites of 2 eggs, season with 1 teaspoonful of vanilla, and place between the layers.

MRS. W. S. CHAPMAN.

SPONGE CAKE.

3 eggs.
1 cup of sugar.
3 tablespoonfuls of cold water.
1 very full cup of flour.
1 even teaspoonful of baking powder.
A few drops of vanilla.
Beat together the yelks and cup of sugar, then the

water, add to this flour, baking powder and vanilla, last the well-beaten whites of the eggs, and stir only enough to mix well.

HELEN LEEDS MITCHELL.

GINGERBREAD.

1 cup of boiling water.
1 cup of best N. O. molasses.
1 even teaspoonful of soda.
½ cup of butter.
2¾ cups of flour.
Ginger to taste.

MRS. L. M. HEYWOOD.

TUMBLER CAKE.

1 tumbler butter.
3 tumblers sugar.
5½ tumblers of flour.
2 tumblers raisins.
3 tumblers sour milk.
Spice to taste.

Stir butter and sugar to a cream; then add two tumblers of the milk; in the third dissolve two small teaspoonfuls of soda. Add the other ingredients. Bake in two loaves, ¾ of an hour.

MRS. M. L. BROWN.

ORANGE CAKE.

½ cup of butter.
1 cup of sugar.
3 eggs.
Bake in layer tins.
½ cup sweet milk.
2 cups of flour.
1 teaspoonful of baking powder.

FILLING FOR ORANGE CAKE.

Boil 1 cup of powdered sugar and 4 tablespoonfuls of water until it strings when dropped from the spoon. Pour this in a fine stream upon the beaten white of one egg; beat until nearly cold; use half the grated peel and pulp of a large orange, carefully removing all the inner

skin. This will make a sufficient quantity to spread between the layers and over the top.

MARY S. SLADE.

DOUGHNUTS.

2 cups of sugar.
1 cup of butter.
3 eggs.
2 cups of milk.
1 cup of yeast.
1 grated nutmeg.

Set the mixture at night, in the morning knead and make into cakes. When light fry.

MRS. BLANCHE DUNHAM.

HOLLAND JUMBLES.

½ pound of butter.
½ pound of sugar.
¾ pound of flour.
2 eggs.

Save a portion of the sugar to roll the batter in. Form into rings with your hands, as the batter is so rich you cannot use a rolling pin.

QUICK LOAF CAKE.

1 scant pound of flour.
½ pound of butter.
1 wine glass of wine.
¾ pound of sugar.
3 eggs.
½ pint of milk.
3 teaspoonfuls baking powder.

IDA M. LANE.

SPICE CAKE.

3 cups of very brown sugar.
1 cup of butter.
1 cup of milk.
4 eggs.
⅔ cup of lard.
½ cup of molasses.
5½ cups of flour.
1 cup of raisins.

1 tablespoonful of cinnamon.
1 teaspoonful of cloves.
1 teaspoonful of soda.
1 cup of currants.
½ cup of citron.

1 cup of hickory-nut meats may be added or omitted at pleasure.

This will make 2 cakes.

SARA C. PURDY.

CONNECTICUT LOAF CAKE.

1 cup of milk.
1 cup of yeast.
1 cup of sugar.
1 cup of lard.
2 eggs.

Stir up with enough flour to make a stiff batter, and let it rise over night. In the morning add

1 cup of butter.
2 cups of sugar.
1 egg.
1 pound of seeded raisins.
2 wineglasses of brandy with a little soda dissolved in it.
1 nutmeg.
1 teaspoonful of cinnamon.

Divide into loaves when quite light. Bake in a moderately heated oven.

MRS. A. G. PETTIBONE.

HICKORY-NUT CAKE.

½ cup of butter.
Whites of 3 eggs.
2 cups of flour.
⅔ cup of milk.
1½ cups of sugar.
1 cup of hickory-nut meats.
2 teaspoonfuls of baking powder.

Golden Cream Cake.

1 cup of sugar.
½ cup of sweet milk.
¼ cup of butter.
1½ cups of flour.
Whites of 3 eggs.

Cream butter and sugar, add milk, flour and lastly whites of eggs beaten to a froth. Bake in 3 layers.

Cream Filling.

1 pint of thick cream beaten until it is like ice-cream, sweeten and flavor with vanilla. Blanch and chop ½ pound of almonds, stir into the cream, and put between the cakes.

PRESERVES, ETC.

West India Preserves.

Use small yellow or white tomatoes size and shape of plums, wash carefully without breaking.

To 10 pounds of fruit use
10 pounds of sugar.
3 lemons, sliced fine.
¼ pound of large raisins.
1 ounce of white ginger-root.

Dissolve sugar in water, pour boiling over the fruit and let it stand over night. Then simmer till the fruit is perfectly tender. When half done add lemons and raisins and ginger.

Very rich and very handsome.

Miss Edith Gifford.

Scotch Orange Marmalade.

Take 1 dozen Seville (bitter) oranges, wash and wipe them carefully, take a large, wide-mouthed stone or earthenware jar, and for each orange pour into the jar 1 pint of pure cold water; with a very sharp broad-bladed knife slice the oranges as thin as possible, rejecting the seeds only, slice them on a plate; as the plate is filled pour into the jar; when all the oranges are sliced cover the jar and let it stand about twelve hours; in the morning pour the contents of the jar into a porcelain preserving kettle and boil for one hour, then add a pint of sugar for each orange; boil slowly for another hour, watching and stirring carefully to prevent stic' ing or burning; use a silver or wooden spoon; at the end of the second hour add two lemons, sliced as thin as the oranges, or as thin as paper; at the end of the third hour, if of the consistency of marmalade, remove from the fire and when thoroughly cold fill little jars or pots and cover.

Miss Lizzie Copelin.

Pumpkin Chips.

4 pounds of pumpkin. 4 pounds of sugar.
1 dozen lemons.

Pare, slice thin and cut with scissors the pumpkin, put into a bowl and cover with 4 pounds of sugar and the juice of 1 dozen lemons; let it stand over night, boil the lemon peel till tender, scrape off all the bitter part, chip like the pumpkin, boil all together about two hours till quite crisp; put away in glass jars and paste covers on. Makes delicious marmalade.

Louise Evans Mather.

Spiced Grapes.

7 pounds of grapes.
½ pint of vinegar.
3 pounds of light brown sugar.
Spice of all kinds to taste.
Boil until thick. To be eaten with meat.

PICKLES.

Cucumber Pickles.

400 small cucumbers or "Tiny Tims."
Vinegar enough to cover.
2 tablespoonfuls black mustard seed.
2 tablespoonfuls white mustard seed.
2 tablespoonfuls celery seed.
2 pounds brown sugar.
1 handful of juniper berries (to be found at any drug store).
½ dozen green or red peppers.
Alum size of a walnut.

Lay the cucumbers in salt for 3 days, then put them in vinegar and water, equal parts, with the alum dissolved in it; there must be sufficient vinegar and water to cover the pickles; let them stand on the back of the stove and keep warm for half a day, take them out of this and pour over them enough boiling vinegar to cover them; do this three times, using same vinegar each time; then take fresh vinegar (enough to cover), put in the juniper berries, spices, etc., let it come to a boil and pour scalding hot water over pickles. Put away in jars not covered too tight.

Mrs. S. W. Chapman.

Mustard Pickles.

2 quarts of cucumbers.
2 quarts of green tomatoes.
2 quarts of onions.
2 quarts of cauliflower or cabbage.
1 gallon of strong vinegar.
1 large cup of flour.
1 pound of mustard.
1½ pounds of sugar.

Cook cucumbers, tomatoes, onions and cauliflower each separately till tender, then mix the flour, mustard and sugar with vinegar, stir while it boils and pour hot over the pickles. This pickle will keep a year.

Mrs. S. A. Sears.

Cucumber Relish.

12 large green cucumbers.
12 large white onions.
6 green peppers.
½ pound white mustard seed.
½ pound black mustard seed.
1 cup of celery seed.
1 cup of salt.

Wash the cucumbers, pare them and take out seeds; chop the cucumbers, onions and peppers together, quite fine, then add the mustard and celery seed and salt. Mix all together and hang in a thin cotton bag to drain for 24 hours; put into stone jars and cover with clear, cold vinegar, tie them up and set away; in six weeks it will be ready for use.

Mrs. E. M. Phelps.

Juniper Pickle.

Soak 300 small cucumbers in brine over night; in the morning pour off brine and wash them. Have ready

1 gallon of cider vinegar, into which throw
1 handful small green peppers.
1 quart of small onions.
1½ ounces of white mustard seed.
1½ ounces black mustard seed.
1½ ounces of celery seed.
7 ounces of juniper berries (from the drug store).
2 pounds of brown sugar.

Let this come to a boil and scald the pickles thoroughly, till well seasoned. When ready to bottle add 1 quart of Cross & Blackwell's English chow-chow and a spoonful of ground mustard mixed with cold vinegar.

Miss Mary Ewing.

Pickled Pears.

1 pint of vinegar.
1 pound of sugar.
½ pound of raisins, spices, cinnamon and whole cloves tied in a bag.

Cook pears till soft, but not broken, in this syrup. This recipe is very nice, the raisins give a fine flavor. They should not be cooked too long as they look better whole. I always peel my pears but keep them whole, also.

Mrs. E. M. Phelps.

BEVERAGES.

Cream Nectar.

2 ounces of tartaric acid. Juice of ½ lemon.
2½ pounds of sugar. 3 pints of water.

Boil all together five minutes. When nearly cold add whites of 3 eggs well beaten with ½ cup of flour and 1 ounce of essence of wintergreen. Bottle and keep in a cool place. To a glass of cold water use 1 tablespoonful of the nectar, add ¼ teaspoonful of soda and stir briskly.

Emma S. L. Chase.

Elderberry Wine.

Equal parts of juice and water. To every gallon add 3 pounds of brown sugar. Spice to taste with cloves and cinnamon. Add 1 cup of yeast, let it stand and ferment, then bottle.

Lemon Beer.

Slice 12 large lemons, sprinkle with 1 pound of white sugar, and put into a stone jar. Add 1 gallon of boiling water and let stand until cool, then add ¼ cup of yeast, let stand until it ferments, then bottle and cork tightly.

M. A. Farnham.

Hop Beer.

Boil 1 quart of hops two hours, strain into a pail of cold water (size of patent-pail), add 1 quart of molasses

and 1 teacup of yeast; have the mixture at blood-heat when the yeast is added. Put into a stone jar and let stand until morning, when it will be ready to bottle.

Raspberry Vinegar.

10 quarts red raspberries.
2 quarts wine vinegar.
1½ pounds sugar for every quart juice.

Put the berries in a stone jar, mash them and pour the vinegar over them, stir well and let stand for 24 hours, press out the juice and strain, and let stand over night, pour the juice off from the sediment and to every quart of juice add 1½ pounds sugar, boil up, let cool and bottle.

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"Frances E. Willard."

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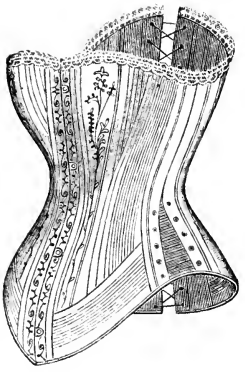

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